

Festive Dining



To start

Curried parsnip, apple & lentil soup,
sourdough bread (v, v+)
Salt cod brandade croquettes, romesco sauce
Ham hock & leek terrine, piccalilli,
toasted sourdough

The main event

Turkey & pork stuffing ballotine wrapped in bacon,
pigs in blankets, roasted potatoes, buttered sprout
tops, gravy
Butternut squash & smoked cheddar Wellington,
roasted potatoes, buttered sprout tops, vegetarian
gravy (v, v+)
Roasted & pan-seared sea bass served with sautéed
sprouts, winter mushrooms & pumpkin seed pesto

To finish

Chocolate Bûche de Noël
Pear & gingerbread frangipane tart, vanilla ice cream
Christmas pudding, brandy sauce
Trifle terrine cake, chocolate mousse,
chestnut cream, cranberry, raisin salted rum

(v) denotes vegetarian, (v+) denotes can be made vegan

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a manager for details.

Please note there is a discretionary service charge of 12.5%